

# Xocolino Black Forest

with Maracaibo Clasificado 65% Couverture



RECIPE QUANTITY	10	glasses	RECIPE NUMBER	DR10030
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## Marinated Sour Cherries

190 g sour cherry juice	6.7oz
50 g Sugar syrup 30°Bé	1.76oz
125 g granulated sugar	4.41oz
30 g wheat starch	1.06oz
25 g orange juice	0.88oz
700 g griotte cherries	24.69oz
10 g kirsch 40%vol.	0.35oz

Boil sour cherry juice and sugar syrup. Mix sugar and wheat starch, blend with orange juice. Mix both liquids, bring them to a boil. Add sour cherries, bring to a boil again. Allow to cool. Mix in kirsch.

## Sugar syrup 30°Bé

1000 g water	35.27oz
1350 g granulated sugar	47.62oz

Boil the syrup to 30°Bé. Leave to cool.

## Xocolatl Maracaibo 65%

900 g milk 3.5%	31.75oz
180 g Maracaibo Clasificado 65%, Dark chocolate couverture, Grated	6.35oz

Boil the milk, add the grated couverture and stir in until it is dissolved. Mix with a hand blender for approximately 30 seconds until a foam forms.

## Tip for the summer

Chill in the fridge before frothing up and serving cold.

## Chantilly rosette & kirsch

100 g heavy cream 35%	3.53oz
7 g kirsch 40%vol.	0.25oz

Softly whip heavy cream and mix with the kirsch.

## Chantilly rosette with ISI Thermo Whip

50 g heavy cream 35%	1.76oz
50 g milk 3.5%	1.76oz
7 g kirsch 40%vol.	0.25oz

Combine heavy cream, milk and Kirsch in the ISI Thermo Whip. Screw in a cartridge, shake well.

## Xocolino Black Forest

100 g Marinated Sour Cherries	3.53oz
500 g Xocolatl Maracaibo 65%	17.64oz
107 g Chantilly rosette & kirsch	3.77oz
107 g Chantilly rosette with ISI Thermo Whip	3.77oz
7 g Xoco flakes Grand Cru Grenada, Coated flakes	0.25oz
25 g Maracaibo Criolait 38%, Milk chocolate couverture, Rondo	0.88oz

## Felchlin Promotionsmaterial

10 piece Glass plate Xocolatl, black

## Finishing

Pour 10 g / 0.35 oz of Marinated Sour Cherries in the glasses. Pour 50 g / 1.76 oz of foamed hot Xocolatl in each glass. Top the Xocolatl with the cream using a teaspoon. Decorate with ruby red coloured couverture coated Croquantine waffle flakes.

## FELCHLIN PRODUCTS

CS29	Maracaibo Clasificado 65%, Dark chocolate couverture, Grated
CS36	Maracaibo Criolait 38%, Milk chocolate couverture, Rondo
WR35	Glass plate Xocolatl, black

Please note: Some products are not available in all markets

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## Felchlin Marketing Material



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**WR35 Glass plate Xocolatl, black**

230 x 120 x 25 mm / 9.06 x 4.72 x 0.98 inches

Minimum order quantity 6 pieces

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**Recipe number :** DR10030

**Description :** Flavoured warm chocolate with marinated sour cherries and cherry cream topping

Sales data :		Nutritional values per 100 g :	
Shelf life	1 day	Kilocalorie (kcal)	191
Selling days	1 day	Kilojoule (kJ)	800
Selling price		Lipids	13.8 g
Selling unit	1 glass	saturated fatty acids	8.32 g
		Carbohydrates	11.69 g
		of which sugars	10.78 g
		Proteins	3.18 g
		Salt	0.08 g

## Declaration :

**Whole milk, cream**, sour cherries 7%, sugar, cacao kernel, cacaobutter, sour cherry juice 2%, kirsch (cherry brandy), **skimmed milk powder, whole milk powder, wheat starch**, orange juice, water, **cream powder, wheat flour**, coconut fat, rapeseed oil, **emulsifier (soy lecithin), glucose (wheat glucose), butterfat**, vanilla, flavour, edible salt, coating agent (gum arabic), emulsifiers (sunflower lecithin), malt extract, paprika, vanilla Madagascar

State 04.03.2025

Information relating to shelf life and sales days are for reference value only

Allergen information is compliant with current Swiss legislation